

## White

6 OZ / 9 OZ / BOTTLE

2015 Il Donato Pinot Grigio <i>Italy</i>	8 / 12 / 30
2016 Banfi San Angelo Pinot Grigio <i>Italy</i>	9 / 14 / 34
2016 Pacific Rim Dry Riesling <i>Australia</i>	8 / 12 / 30
2016 Urban Riesling <i>Germany</i>	8 / 12 / 30
2016 Chateau Souverain Sauvignon Blanc <i>California</i>	8 / 12 / 30
2016 Champteloup Sauvignon Blanc <i>France</i>	9 / 14 / 34
2016 Matua Sauvignon Blanc <i>New Zealand</i>	10 / 15 / 38
2015 Bleasdale LX White <i>Australia</i>	9 / 14 / 34
2015 H & B Languedoc White <i>France</i>	9 / 14 / 34
2016 Soave Classico Suavia <i>Italy</i>	10 / 15 / 38
2016 d'Arenberg Hermit Crab Viognier <i>Australia</i>	10 / 15 / 38
2015 Butternut Chardonnay <i>California</i>	9 / 14 / 34
2016 William Hill Chardonnay <i>California</i>	10 / 15 / 38
2016 Elk Cove Pinot Gris <i>Oregon</i>	45
2016 Love Block Sauvignon Blanc <i>New Zealand</i>	52
2014 Revolutionaria Torrontes Brutal <i>Argentina</i>	46
2015 Rock Wall Chardonnay <i>California</i>	64

## Featured Wine & Sangria

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet	6 / 9
Red or White Sangria	6

## Red

6 OZ / 9 OZ / BOTTLE

2012 Anthony & Dominic Pinot Noir <i>California</i>	10 / 15 / 38
2016 Rainstorm Pinot Noir <i>Oregon</i>	12 / 18 / 45
2015 Velvet Devil Merlot <i>Washington</i>	9 / 13 / 34
2016 Zin-Phomaniac Zinfandel <i>California</i>	11 / 16 / 40
2017 Portillo Malbec <i>Argentina</i>	9 / 13 / 34
2016 Navardia Rioja <i>Spain</i>	10 / 15 / 38
2015 Skyfall Cabernet Sauvignon <i>Washington</i>	9 / 14 / 34
2015 The Show Cabernet Sauvignon <i>California</i>	10 / 15 / 38
2014 Silver Totem Cabernet Sauvignon <i>California</i>	12 / 18 / 46

## Sparkling & Rosè

6 OZ / 9 OZ / BOTTLE

La Marca Prosecco <i>Italy</i>	10 / 15 / 38
Francois Montand Blanc de Blanc Brut <i>France</i>	10 / 15 / 38
Veuve Clicquot Brut (375ml) <i>France</i>	85
Moët & Chandon Imperial Brut <i>France</i>	140

## Specialty Cocktails

all specialty cocktails 8.95

### Ruby Red Smash

Ruby Red Grapefruit Vodka, fresh lemon, mint, maraschino cherry, grapefruit juice

### Ginny Hendricks

Hendrick's Gin, muddled cucumber, fresh lemon, & Jack Rudy Tonic

### Dark & Stormy

Dark Rum, fresh lime juice, ginger beer

### Beach Wedding

Beach Coconut White Whiskey, raspberries, lemon juice, sugar

### Tuscan Marg-Tini

Silver Tequila, Triple Sec, Amaretto, lime, lemon

### Summer Fashioned

Rye Whiskey, blueberries, lemon, demerara sugar, bitters

### Old Fashioned

Rye Whiskey, house made brandied cherries, orange slice, demerara sugar, bitters

### Violet 75

London Dry Gin, Crème Yvette, demerara sugar, lemon, sparkling wine

### Sazarac

Rye Whiskey, bitters, lemon, Herbsaint

### La Paloma Twist

Tres Agaves Silver tequila, raspberries, lime, agave nectar, grapefruit juice

## Oyster Shooters

The Bloody Mary (or Maria) Vodka (or Tequila), Zing Zang, Tabasco	7
The Sea Captain Vodka, Old Bay Season, Lemon	7
Marie Antoinette Champagne	6
The Hemmingway Tanqueray & Lime	9
Smokey Mountain Shooter Jack Daniels & Tabasco	9
The Millionaire Stoli Prince Edward Island Oyster, Caviar Stuffed Olive	18

## Beer by the Bottle

ask your server about today's draft selection

Bud Light	3.5
Miller Lite	3.5
Coors Light	3.5
Yazoo Hefeweizen	5
Stella Artois	5
Omission Pale (gf)	4
Beck's Non Alcoholic	3.5
Crispin Hard Cider	6
Founders Porter 6.5%	6

## Weekly Features at Shuck

### Sunday

Brunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

### Monday

Lunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

### Tuesday

Lunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

### Wednesday

Lunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

Wine & Blues Wednesday: 1/2 Price Select Bottles of Wine & Blue Points!

### Thursday

Lunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

### Friday

Lunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

### Saturday

Brunch 11 am - 3 pm, Happy Hour 4 pm - 6 pm

Join us for our Last Hour Specials  
Friday & Saturday from 10 pm - 11 pm

Every day we're shuckin' em!

## Small Plates

- Crawfish Dip** 12  
house made tortilla chips
- Blue Crab Beignets** 12  
red remoulade, smoked green onion
- Royal Red Shrimp Cocktail** 15 🍷  
lemon, cocktail sauce, remoulade, chives
- Crab Legs** half pound 18 pound 30 🍷  
lemon, butter, cocktail sauce, Old Bay seasoning
- Peel n' Eat Shrimp** half pound 14 pound 26 🍷  
lemon, butter, cocktail sauce, Old Bay seasoning
- Buttermilk Calamari** 12  
cornmeal fried, with spicy thai & ranchero
- Chargrilled Oysters** 15 🍷  
parmesan & garlic butter
- Oysters Rockefeller** 16  
spinach, Benton's bacon, cream, parmesan
- Chilled Lobster Salad** 19 🍷  
arugula, mango, avocado, tomato, citrus vinaigrette
- Lobster Quesadilla** 15  
lobster, jack cheese, avocado, spicy pineapple salsa, chipotle aioli
- Shuck Fried Shrimp or Oysters** 14  
cornmeal fried shrimp or oysters, remoulade, cocktail sauce



## Raw Bar\*

All oyster platters served with, cocktail sauce, and fresh lemon

- Featured Oysters\*** market price
- Premium Oyster Platter\*** market price
- Blue Point Oysters\*** market price
- East Coast Varietal\*** market price
- P.E.I. Varietal\*** market price
- Oyster Toppings\*** per ½ dozen 2  
**Chimi:** cilantro chimichurri & serrano  
**Shooter:** bloody mary, tabasco, celery  
**Champagne:** caviar & mignonette
- Red Shrimp Ceviche** 13  
fresh red shrimp, citrus, cucumber, sweet corn, red onion avocado, radish
- Tuna Crudo\* "Sashimi"** 14  
**Citrus:** grapefruit, serrano, olive oil  
**Italian:** basil, lemon, olive oil

## Soups & Salads

- New England Clam Chowder** cup 5 bowl 7
- Lobster Bisque** cup 5 bowl 7
- Soup of the Day** cup 5 bowl 7
- SALAD ADD ONS: Salmon 8 Grilled Shrimp 8 Crab Cake 8 Fried Oysters 8 Petite Filet 10**
- Shuck Salad** 7 🍷  
romaine, arugula, egg, tomato, cucumber, red onion
- Caesar Salad\*** 7  
romaine, shaved parmesan, croutons, fried capers, Caesar dressing\*
- Shuck Wedge Salad** 9  
iceberg lettuce, Benton's bacon, bleu cheese crumbles, tomato, red onion, bleu cheese dressing, balsamic reduction
- Seafood Cobb** 17 🍷  
red shrimp, lump blue crab, Benton's bacon, egg, corn, tomato, cucumber, red onion, romaine
- Choice of House Made Dressings:** 🍷  
Honey Chipotle, Caesar\*, Creamy Ranch, Balsamic Vinaigrette, Bleu Cheese, Green Goddess

## Fresh Catch Selections

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| <p><b>Pan-Seared Grouper</b><br/>blue crab imperial, wilted arugula and corn salad, white cheddar grits<br/>-29-</p> <p><b>Grilled Scottish Salmon</b><br/>summer squash gratin, sautéed spinach, tomato coulis<br/>-24-</p> | <p><b>Sesame Crusted Tuna</b><br/>soy glazed carrots and snow peas, roasted potatoes, wasabi aioli 🍷<br/>-26-</p> <p><b>Chef's Fish Market Feature</b><br/>ask your server for details<br/>-mkt-</p> |
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## Sandwiches

with fries and slaw

- Line Caught Grouper Sandwich** 16  
*(blackened or fried) lettuce, tomato, tartar sauce*
- Oyster BLT** 16  
fried oysters, tomato jam, arugula, bacon, mayo
- Lobster Roll** 19  
butter poached lobster meat, toasted New England bun, hushpuppies
- Po' Boys**  
Shrimp 13 Fish 12 Oyster 15  
lettuce, tomato, tartar, on a hoagie
- Shuck Burger\*** 12  
angus beef with cheddar, lettuce, tomato, red remoulade  
add Bacon +2  
add Fried Oyster +5

## Hand Cut Steaks

Served with roasted potatoes and asparagus

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| <p><b>Filet Mignon</b><br/>6 oz   26</p> <p><b>Center Cut Sirloin</b><br/>8 oz   21</p> <p><b>Bone-in Ribeye</b><br/>16 oz   34</p> | <p><b>Add Crab Cake w/ tomato jam +8</b></p> <p><b>Add Steamed Lobster Tail +16</b></p> <p><b>Add Grilled Shrimp +8</b></p> <p><b>Add Scallops +12</b></p> |
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## Chef's Seasonal Specialties

- The Tower** 18 🍷  
shrimp, lump crab, pico de gallo, avocado, romaine, honey chipotle dressing, chili oil, corn chips
- The Tuna Tower\*** 19  
tuna, lump crab, pineapple, roasted red peppers, romaine, avocado, mango, tortilla straws, citrus soy glaze, sriracha
- Shrimp & Grits** 18 🍷  
white cheddar cheese grits, bell peppers, red onion, Andouille pan sauce
- Cajun Shrimp Pasta** 19  
shrimp, Andouille sausage, bell peppers, red onions, cajun demi sauce over linguine
- Lobster Ravioli** 25  
lobster claw ravioli, roasted sweet corn and blistered tomato, shallot vodka cream sauce
- Shuck Crab Cakes** 19  
two blue lump crab cakes with tomato jam, asparagus and slaw
- Captain's Platter** fried 25 grilled 28  
shrimp, grouper, oysters, fries, hushpuppies, slaw
- Fish and Crisps** 15  
Beer battered cod, fries, slaw and hushpuppies
- Pan-Seared Scallops** 26 🍷  
over herb risotto with lemon caper sauce and asparagus

## Tacos

two flour tortillas, served with chips & slaw

- Grilled or Fried Lobster** 19
- Grilled or Fried Red Shrimp** 14
- Blackened Yellowtail Tuna** 15
- Beer Battered Cod** 13

Choice of preparation:

**Rasta**  
cilantro chimichurri, slaw, pineapple salsa

**Baja**  
baja sauce, pico de gallo, fresh mango, romaine

\*advisory: served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🍷 can be prepared gluten sensitive